

Grilled Veal Cutlets with Quinoa Salad
(serves 4)

4 pcs. veal scaloppini
1/2 T olive oil
1 C quinoa (leftover from lunch)
2 T capers
1 lemon zested and sectioned
2 c. chopped romaine lettuce
2 T fresh parsley
1 T olive oil
S and P to taste

1. Rub veal with olive oil, season and grill 2 minutes per side. Remove from grill and squeeze fresh lemon juice on top. Dice into large squares and set aside.
2. Cut lemon sections into small pieces. Add lemon pieces, zest, capers, parsley, veal and romaine to quinoa and mix well. TASTE.
3. Season and serve.